

**Claims**

1. Sterilized aqueous suspension comprising protein and fat or a fat replacer and from 0.01 wt% to 1 wt% emulsifier with a hydrophylic/lipophylic balance of at or below 16.
2. Aqueous suspension according to claim 1 comprising from 0.5 to 10 wt% protein.
3. Aqueous suspension according to any of claims 1-2 wherein the protein is a dairy protein.
4. Aqueous suspension according to any of claims 1-3 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides, diacetyl tartaric acid esters of mono- and diglycerides, sucrose esters of fatty acids, sodium steoroyl lactylate (SSL), citric acid esters of mono- and diglycerides, or a combination thereof.
5. Aqueous suspension according to any of claims 1-4 wherein the emulsifier is selected from the group comprising monoglycerides, lecithins, diglycerides or a combination thereof.
6. Aqueous suspension according to any of claims 1-5 wherein the emulsifier is a monoglyceride.
7. Aqueous suspension according to any of claims 1-6 wherein the amount of emulsifier is from 0.05 to 0.2 wt%.

8. Aqueous suspension according to any of claims 1-7 comprising from 0.1 to 8 wt% fat.
9. Aqueous suspension according to any of claims 1-8 comprising a phytosterol.
10. Use of an emulsifier with HLB value at or below 16 to reduce age gelation in sterilized protein containing suspensions.